

CALL OR FAX IN YOUR ORDERS Tel. 677-0606 Fax 353-1836	
Turkey Burger \$ 11.95	
Turkey Burger Deluxe \$ 13.50 <small>with French Fries, Lettuce, Tomato and Cole Slaw</small>	
Chicken Fingers <small>Served with French Fries</small> Small \$12.50 Large \$19.50	
Challah French Toast \$10.50	Old Fashioned Matzoh Brie \$10.50
Blinitzes \$13.50 <small>Three blintzes - your choice of pareve cheese, potato, blueberry, apple or cherry! Served with applesauce</small>	
Instant Heart Attack \$19.95 <small>A sandwich consisting of two large Potato Pancakes with your choice of Corn beef, Pastrami, Turkey, Salami</small>	
Pierogen \$13.50 <small>Potato or Spinach — Boiled or Fried Served with Applesauce and Fried Onions</small>	
Turkey Meat Loaf \$18.95 <small>with Potato, Vegetable</small>	
Nova with Pareve \$ 18.50 <small>Cream Cheese on Bagel or Pumpernickel, Lettuce, Tomato, Bermuda Onion, Olives</small>	
Cholent Every Day \$9.50	
Whitefish Salad Platter <small>with Lettuce, Tomato, Potato Salad, Cole Slaw, Gami</small> \$17.50	
Potato Pancakes <small>with Apple Sauce</small> \$13.50	
Fried Kreplech with Sauteed Onions Small \$9.50 Large \$13.95	
★ Pasta with Tomato Sauce \$ 7.50 Appetizer \$ 12.50 Entree	
★ Veal Sausage <small>with peppers and onions</small> \$ 11.25 Appetizer on Club \$11.95	
★ Veal Sausage <small>with Peppers, Onions and Pasta</small> \$ 12.50 Appetizer \$ 18.50 Entree	
★ Baked Potato and Soup \$10.50	
★ Baked Potato and Cholent \$12.95	
★ Baked Potato and Tuna Salad \$12.95	
★ NO VEGETABLES	

Wedeliver 7 days a week

## Appetizers

(Apple, Tomato, Grapefruit or Orange Juice \$2.25)

Chopped Liver .....	9.95	Chopped Egg .....	6.95
Gefuilde Fish .....	10.50	Ptcha (jellied calf's feet) .....	10.95
Stuffed Derma .....	9.50	Fresh Fruit Salad ..	6.50
Stuffed Cabbage .....	10.50	Meatballs .....	10.25
(\$1.00 extra on dinner)		Chicken Fricassee ..	10.50
Pepper Steak .....	10.95	Turkey Kabob ....	10.50

## Entrees

Served with Vegetables, Bread and Relish (Kishka in place of Vegetable .50 Extra)

★ Except Entrees with Asterisk		A LA CARTE	
HUNGARIAN BEEF GOULASH with noodles .....		19.95	
PEPPER STEAK with rice or egg barley .....		19.95	
BREAST OF VEAL with stuffing, potato and vegetable .....		19.95	
★ BOILED BEEF IN THE POT with noodles, carrots and matzoh ball .....		22.50*	
★ BOILED BEEF IN THE POT with mushroom barley soup .....		22.50*	
★ MIXED PLATTER (meatball, derma and stuffed cabbage) .....		20.50	
★ CORNED BEEF AND CABBAGE with boiled potato .....		19.95	
ROAST BEEF .....	20.95	POTTED BRISKET OF BEEF .....	22.95
BOILED BEEF FLANKEN .....	20.50	MEAT LOAF .....	18.50
POTTED MEAT BALLS .....	18.95	STUFFED CABBAGE .....	20.95
TONGUE POLONAISE .....	28.50	★ No vegetables	

## Poultry

CHICKEN CACCIATORE .....	20.75
<small>Tender chicken simmered with onions, mushrooms, tomatoes, herbs and spices, served with egg barley and vegetable</small>	
★ CHICKEN IN THE POT .....	21.95*
<small>A traditional Lower East Side favorite, made the traditional way with noodles, carrots and matzoh ball</small>	
★ CHICKEN IN THE BASKET with french fries and cole slaw .....	18.95
ROAST TURKEY with stuffing and cranberry sauce .....	21.95
BONELESS BREAST OF CHICKEN with mushroom stuffing .....	21.50
BOILED OR ROAST HALF SPRING CHICKEN .....	19.50
HALF ROAST CHICKEN WITH STUFFING .....	19.95
★ TURKEY KABOB .....	20.25

GRILLED CHICKEN BREAST .....	21.50	CHICKEN FRICASSEE .....	18.95
BRAISED TURKEY WING .....	16.95	BRAISED TURKEY LEG .....	19.50
BBQ CHICKEN IN OUR SPECIAL SAUCE .....	19.95	SCHNITZEL CHICKEN CUTLET .....	21.50

## Fish

BROILED FILET OF SOLE .....	20.95	BROILED SALMON .....	21.95
★ BROILED FILET OF SOLE A LA 2 <sup>ND</sup> AVE. ..	23.50	★ BROILED SALMON A LA 2 <sup>ND</sup> AVE .....	24.50
<small>* WITH ONIONS, PEPPERS, TOMATO AND MUSHROOMS</small>			
BAKED CARP .....	19.25	BOILED CARP (Hot or Cold) & veg. ....	19.25
GEFUILTE FISH W/VEGETABLE & POTATO ..	16.95	FRIED FILET OF SOLE .....	20.95

## Broilings

ROUMANIAN TENDERLOIN STEAK The Old-World Favorite .....	26.95
BROILED CHICKEN LIVERS made only from livers of our own chickens .....	19.75
CHOPPED STEAK freshly ground .....	19.75
PRIME RIB STEAK broiled to your liking .....	29.95
SAUTEED SLICED STEAK fried onions, mushroom gravy .....	22.95
BROILED LIVER STEAK .....	21.50

## Eggs and Omelettes

Served with French Fries Only.

CORNED BEEF .....	17.50	PASTRAMI .....	17.50
TONGUE AND EGGS PANCAKE STYLE .....	23.50	NOVA SCOTIA LOX AND EGGS .....	17.50
MIXED DELICATESSEN OMELETTE .....	16.25	FRANKFURTER AND EGGS .....	13.95
WESTERN OMELETTE .....	14.95	BOLOGNA AND EGGS .....	13.95
TWO FRIED EGGS .....	4.95	SALAMI AND EGGS .....	13.95
ONIONS AND EGGS .....	9.25	VEAL SAUSAGE AND EGGS .....	14.95
CORNED BEEF HASH .....	17.95	VEGETABLE OMELETTE .....	10.95

Egg whites \$2.00 extra, Mushrooms \$2.00 extra each additional egg \$1.50 extra

## Complete Dinner

Served from 5:00 - 9:00 pm only Add \$11.50 to A la Carte (prices include:)  
Appetizer and Soup, Entree, Dessert, Coffee or Tea

## On the Side

BAKED BEANS .....	4.95	FRANKFURTER .....	3.95
FRESH VEGETABLES OF THE DAY .....	4.50	FRENCH FRIED POTATOES .....	4.95
POTATO SALAD .....	4.50	SWEET RED PEPPER .....	4.25
MASHED POTATOES .....	4.95	CUCUMBER SALAD .....	4.95
SPAGHETTI .....	6.50	BAKED POTATO .....	4.95

\*\*OUTGOING ADDITIONAL \$1.50

Enjoy 2nd Ave. Deli in your home or office

## 3 Decker Sandwiches

"We cure our own Corned Beef and Tongue and we think you'll agree when you taste them... There's no finer anywhere."

(KINDLY ORDER BY NUMBER)

1. ROAST TURKEY AND TONGUE, cole slaw, Russian dressing, lettuce and tomato .....	19.75
2. ROAST TURKEY AND BREAST OF BEEF, Chicken fat, onion, coleslaw, Russian dressing .....	19.75
3. TONGUE, CORNED BEEF AND SALAMI, cole slaw and Russian dressing .....	21.75
4. HOT PASTRAMI, CORNED BEEF AND CHICKEN SALAMI, cole slaw, Russian dressing .....	19.75
5. ROLLED BEEF, GRILLED SALAMI AND GRILLED BOLOGNA, coleslaw, Russian dressing .....	19.75
6. TURKEY AND CHOPPED LIVER, cole slaw and Russian dressing .....	19.75
7. TONGUE TEMPTATION, chicken salad, Russian dressing and cole slaw .....	21.50
8. ROAST BEEF, Bermuda onion, chicken fat, lettuce and tomato .....	19.75
9. BREAST OF BEEF, Bermuda onion, chicken fat lettuce and tomato .....	19.75
10. SLOPPY JOE: Everything but the Kitchen Sink .....	19.75
11. CHOPPED EGGS AND CHOPPED LIVER, lettuce and tomato .....	16.50
12. KOSHER CLUB, turkey, pastrami, lettuce, tomato and mayo .....	19.75

(Club Bread .75¢ Extra)

## Hot Open Sandwiches

Served with our Delicious Gravy and French Fried Potatoes	
ROAST TURKEY with cranberry sauce .....	19.95
ROAST BREAST OF BEEF .....	23.95
ROAST PRIME BEEF .....	18.95

## Twin Double

Generous portion of  
HOT CORNED BEEF and HOT PASTRAMI  
on twin junior rolls  
\$18.95

## Burger Deluxe

We grind our beef daily pure, lean beef burger,  
on a toasted bun, with french fries, lettuce,  
tomato and cole slaw  
\$13.25

Beef Burger Alone... \$11.25  
Pastrami Burger... \$5.95 add.

Hush Puppy  
FRANK IN POTATO KNISH ... 6.25

## Open Sandwich Medley

(Serves 3 - 4 persons) Consisting of  
CORNED BEEF, TONGUE, ROAST BEEF,  
TURKEY, PASTRAMI, CHOPPED LIVER,  
EGGS and MUSHROOMS,  
SALAMI, Garnished with Potato Salad  
\$51.95

## Traditional Favorites

POTATO KNISH .....	4.95
KASHA KNISH .....	4.95
KASHA VARNISHKES .....	6.75
EGG BARLEY with Mushrooms (Farfel) .....	6.75
POTATO KUGEL .....	6.50
NOODLE PUDDING .....	6.50
MEAT & POTATO KNISH .....	6.95
SPINACH KNISH .....	6.95

## Sandwiches

CORNED BEEF (HOT) .....	12.50	HEAD HIGH LOW WHITE OR RYE .....		MEAT LOAF .....	10.50
TIP TONGUE (EXTRA LEAN) .....	17.50	HOT PASTRAMI .....	12.95	BREAST OF BEEF .....	12.50
CENTER TONGUE .....	17.50	ROLLED BEEF .....	17.95	SOFT SALAMI .....	10.50
ROAST BEEF .....	12.50	MEAT BALL .....	10.50	LIVERWURST .....	10.50
HARD SALAMI .....	11.50	BOLOGNA .....	10.50	ROAST TURKEY .....	12.95
KNOBLEWURST .....	9.75	CHOPPED LIVER .....	10.95	WESTERN OMELETTE .....	10.50
CHICKEN SALAD .....	10.25	TUNA SALAD .....	10.50	WHITE FISH SALAD .....	11.50
CHOPPED EGG .....	8.50	LETTUCE & TOMATO ....	4.95	SMOKED TURKEY .....	12.95
BROILED SLICED STEAK SAND. ....	14.95	SMOKED TURKEY WITH .....		GRILLED CHICKEN BREAST ....	17.50
TURKEY MEAT LOAF .....	12.50	SUNDRIED TOMATO .....	13.50	CHICKEN CUTLET .....	17.50
ALL SANDWICHES w/ Tomato .75¢ extra w/ sweet pepper \$ 3.00				Each Combo \$2.50 add	
w/ Extra Lean Meat \$2.00 extra Club Roll, bagel or bun ..				.75¢ extra	

## Salads

CHICKEN SALAD PLATTER, with potato salad, cole slaw, lettuce and tomato	16.50
TUNA SALAD PLATTER, potato salad, cole slaw, lettuce and tomato	16.50
CHEF'S SALAD WITH TURKEY AND TONGUE	22.95
NOVA SCOTIA SALMON (LOX)	20.95
EGG SALAD	9.95
CHOPPED LIVER	13.95
GRILLED CHICKEN BREAST PLATTER, with potato salad, cole slaw, lettuce and tomato	20.50

## Half a Sandwich

(Except Combo \$1.50 add, Nova \$1.00 add.)  
and a plate of soup  
\$14.25 \*except for chicken cutlet and steak

## Two Jumbo Specials

GRILLED or BOILED \$14.50

Served with French Fried Potatoes or Baked Beans  
SINGLE SPECIAL \$11.50

## Favorite Deli Platters

CORNED BEEF, PASTRAMI, TONGUE, TURKEY & SALAMI COMBINATION PLATTER .....	25.95
SALAMI PLATTER .....	17.50
BOLOGNA PLATTER .....	17.50
SLICED WHITE MEAT TURKEY <i>with potato salad</i> .....	24.95
HOT KNOBLEWURST PLATTER .....	17.25
COLD PRIME ROAST BEEF PLATTER <i>with potato salad</i> .....	23.50
HOT CORNED BEEF PLATTER .....	23.50
SLICED TONGUE PLATTER .....	26.95
ROLLED BEEF PLATTER .....	26.95
TURKEY WING <i>(cold) with potato salad</i> ..... 16.50	TURKEY LEG <i>(cold) with potato salad</i> ..... 18.95
SCOOP OF CHOPPED LIVER \$9.95	

## Beverages

COFFEE, with Pareve Mocha .....		2.25	
We have received the "Golden Cup Award" for the Pan American Coffee Brewer's Commission			
HOT TEA (GLASS OR CUP) .....	2.25	ICED COFFEE OR ICED TEA .....	2.50
FRESH BREWED DECAF COFFEE .....	2.25	BOTTLE OR CAN DIET SODA .....	2.25
FAMILY STYLE PITCHER OF SODA .....	3.95	ISRAELI HERBAL TEA .....	2.25
FOUNTAIN BY THE GLASS .....			
COKE, DIET RITE, SEVEN-UP, ORANGE, GINGER ALE (Per Glass) .....		1.75	
MINIMUM PER PERSON \$8.00 NO MILK OR BUTTER SERVED EXTRA SETTING \$3.50 PER PERSON			
Not Responsible for Personal Property			

## Delicious Desserts

Chocolate Mud Cake ...	5.95
Seven Layer Supreme ...	5.50
Pareve Tiramisu ...	5.95
Pareve Cheesecake ...	5.50
Chocolate Babka ...	4.95
Honeydew or Cantaloupe ...	5.25
Baked Apple ...	5.50
Fresh Fruit Salad ...	6.50
Rugalach ...	4.95
Warm Apple Strudel ...	6.50
Marble or Sponge Cake ...	4.50
Halvah ...	4.95
Jello ...	3.95

## Wine & Beer

Glass 8.00 Bottle 27.50

All Beer 5-75

Baron Herzog Chardonnay <small>Clean, refreshing, dry white wine California</small>	Baron Herzog Cabernet Sauvignon <small>dry, full-bodied, lively red wine California</small>
Baron Herzog Gamay <small>Sweet, medium dessert wine California</small>	Herzog Selection White Bordeaux <small>Semi-dry, white Bordeaux France</small>
Bartenura Chianti <small>Dry, light red wine Italy</small>	Bartenura Pinot Grigo <small>Medium-bodied, red wine Italy</small>
Gami Sauvignon Blanc <small>Crisp, refreshing, white wine Israel</small>	Bartenura Merlot
Half Sandwich and Fries \$13.50 (Except combo \$1.50 add.)	

SECOND AVENUE DELI  
Gift Certificate,  
Cookbook, T-Shirt, Hat,  
Mug and Apron  
available

We now ship nationwide, just call 1800-nyc deli

## Oh Cuisine!

(The staff and management of the 2nd Avenue Deli mourn the passing of our friend Sam Levenson. We reprint here some of the comments by the noted philosopher-humorist that appeared in the Saturday Review on March 1, 1960.)

Somewhat in the style of Marcel Proust, most of the customers at the Second Avenue Kosher Delicatessen and Restaurant (Second Avenue at 10th Street, New York City) are involved in a contemporary *recherche du temps perdu*. The very menu is a remembrance of things past, of a Jewish way of life all but destroyed by upward mobility.

Some of us grew up as part of that past. Others heard of it from their Italian, Greek, Ukrainian, Russian, Hungarian, Polish, Jewish, etc., parents or grandparents who came to America carrying a large bundle of hopes and a small bundle of pots, chopping bowls, rolling pins, mortars and pestles. After all, man does not live by freedom alone. They landed, along with their rich dreams and even richer appetites, on the Lower East Side—at all at the same time.

There was not a cold tenement that did not smell of hot food. The aromas seeped through closed doors, dumb-waiters, halls, cellars, and the letter boxes. "Eating out" was unheard of. In the first place, you couldn't afford it. In the second place, "Poison they feed you." In the last, and most important place, to eat out was an insult to mama's cooking and to family tradition.

If you reached the point where you could eat out, or had to (a tragedy), you naturally sought out some place run by a mama and a papa, often by a whole family. The mama had to look like, dress like, talk like, and cook like "mama," and the food had to be kosher.

Eating out at the Second Avenue Delicatessen is like eating in. There is papa Lebewohl, mama Lebewohl, and two pretty daughters who "keep and eye."

The clue to Abe's success is culinary doubt—creative, inventive, positive doubt. He is privy to the highly inexact alchemy of traditional, instinctual Jewish cooking as handed down by word of mothers. The vital ingredient is "sense," not sense-organ sense, but common sense based on years of common scanning.

You have to feel what the food calls for and add that imprecise pinch, dab, smear, drop, or blip (an onomatopoeic word derived from the sound of one drop of oil falling into boiling water).

You can teach anyone Jewish or not, how to make chicken soup, but you can't teach anyone (an ancient ethnic

mystery) how to get it up to the temperature of molten lava. A good matzo ball from such soup does melt in the mouth, but it also hardens again in stomach. Cases of intestinal matzo-ball blackage can be cleared by doses of 340 degree chicken soup.

The most popular main courses are chicken in the pot, boiled beef, Hungarian beef goulash, and Romanian tenderloin steak. These are served with the Yiddish K rations: kasha (groats), kugel (noodle pudding), knishle (billiard ball-size dough balls), kishka (stuffed cow's intestine). Interesting that linguistically there is no singular for certain Jewish delicacies. No one (except maybe an illegal alien) refers to a krep or a farfel (confectionery dough drops).

Among the fish specialties, gefilte fish still leads the school. There are worldwide variations, but Abe Lebewohl has preserved the time-and-mama-tested formula. Classical gefilte fish experts started from the live fish in combinations of buffel (buffalo) carp, pike, or whitefish—depending upon the cost ("for the holidays they raise the price, [for the holidays they raise the price, the holdupniks]—added egg, matzo meal, and onions all chopped and molded into oval shapes. Onions were crucial. They made the mama cooks cry, releasing the salt tears (the secret ingredient?), which ran down their faces into the chopped fish, adding the flavor of four thousand years of Jewish suffering. The final product is eaten with horseradish strong enough to make the cooked fish tremble on the plate.

The East Side is now the home of new immigrants. The Second Avenue Delicatessen and Restaurant caters to some of these, but mostly to nostalgic-hungry ex-urbanites from every urb and suburb of America, who come a-searching in the old foods for some of the old values that made the crowded "co-op" living not only possible but stimulating, to value again fragrant human imperfection over deodorized, dehumanized perfection; to let the early horseradish, a real root, bring back bittersweet root-memories of a temps perdu, a time when dreams of a great tomorrow spiced many an unappetizing today.

Perhaps these customers are pilgrims in search of soul food for the soul, and Abe Lebewohl's menu proclaims: We deliver.

## The Lower East Side Lives!

Second Avenue...Rivington Street... Ludlow, Hester, Houston and Delancey. These are names to evoke an age.

The Lower East Side. It is 1900. The crowded streets spring to life in a cacophony of sound. Pushcart peddlers (There were some 25,000 here in 1900) hawk their wares: tin cups, poachers, hats, eyeglasses at .35 a pair, chickens, freshly ground horseradish, suspenders, clothing, fish, roasted sweet potatoes, and anything else you can think of. They haggle loudly over prices; while shouting children dash between them, dodging horses and eluding their scolding parents. Boys and young men, bent under great mounds of half-finished garments, hurry to and from their sunless tenement flats where entire families—children, mothers, grandparents—labor from 4 a.m. to ten at night to earn a few pennies piece-rate per garment. Newly arrived immigrants mingle wonderingly with street-wise, independent, first generation youths. The sights and smells and sounds of the city assault the eye. The Ghetto. The Open Ended Ghetto.

But the roots of the Lower East Side go back far earlier than the great immigration waves of the late 1800's and early 1900's.

As early as 1830, the area was a thriving Jewish community, settled by German and Polish immigrants who lived in the area that is now Chinatown, spreading north and east as the years went by.

By the close of the 19th Century, the Lower East Side was a world in miniature, as dozens of immigrant ethnic groups brought with them and established here their individual manners and traditions. Italians, Irish, Germans, Eastern European and Chinese immigrants sought the security of a familiar community far from their native lands, and the streets were a babel of unfamiliar tongues.

As the years passed, the more prosperous families moved uptown, while new immigrants and working class families moved in. Each new contingent moved first to the Lower East Side, where it took over the houses and synagogues of its predecessors. By 1910, when the great wave of Jewish immigration reached its peak, over 600,000 Jewish people jammed the area.

Gradually, then, encouraged by the opening of the subways, by the quest for a better life and by the coming of the garment unions (which doomed the sweatshops and enabled the industry to move uptown to the present garment center), the exodus from the Ghetto gained momentum.

"A better life" meant Riverside Drive, Central Park West or Washington Heights; in Brooklyn it was Brownsville, Boro Park, Flatbush, Bensonhurst or East New York. In the Bronx it was Fordham, Tremont and the Grand Concourse.

And as the great wave gathered, broke, and passed on, other groups came...and still come...to take their place.

Today, the Lower East Side is still a vibrant, vital, exciting mixture of old and new, drawing the descendants of its early inhabitants to rediscover their heritage...or just to hunt a bargain.

For venturesome shoppers, there are still bargains to be found in the hundreds of shops that line Orchard, Allen, Ludlow, Essex, Delancey and the rest. Many are in their third and fourth generation, and offer hard to beat bargains on linens, fabrics, women's and children's clothing, handbags and much more. (The areas highlighted on the map above are the principal shopping streets. Remember, however, that most shops are closed on Saturdays).

Is the Lower East Side a part of your heritage? Many who walked these fabled streets are still in the prime of life. To others, the Lower East Side is recalled in the stories told by parents and grandparents. To all Americans, though, the Lower East Side is the symbol of a remarkable aspect of the American experience. Through this one small portal have passed (and still pass) millions of immigrants, spreading across the continent and enriching the total fabric of our nation's life.

THE NEW YORK TIMES

In Delis,  
2d Ave.  
Is a Palace  
BY ISRAEL SHENKER

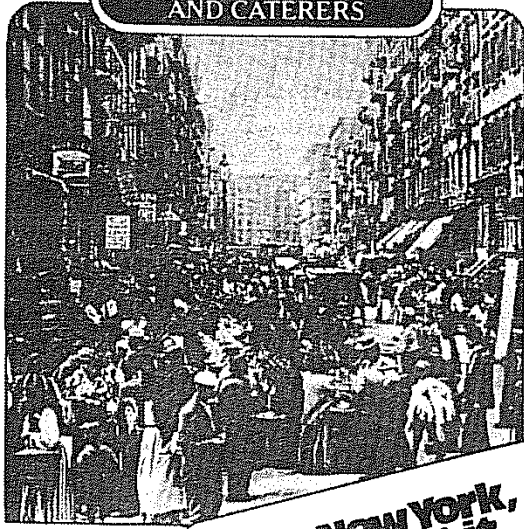
THE NEW YORK TIMES

One of the best mushroom and barley soups we've sampled in a long time is available at the Second Avenue Delicatessen (Second Avenue, corner of 10th Street). Flecked with carrots, celery, onions, and fresh and creamy mushroom, it is a midwinter antidote to wind.

Mimi Sheraton

# 2ND AVE DELI

KOSHER RESTAURANT AND CATERERS



Unless you've savored mine, you haven't tasted natural chopped liver. Other restaurants sell you ground liver, and have the audacity to call it chopped liver! (It's cheaper for them to grind than to chop because it takes less time. And by grinding, it's easier to mix in secret ingredients—like preservatives.) My chopped liver, on the other hand, is all natural. It's made of highest quality steel and chicken livers, vegetable oil, chicken fat, onions and eggs. Absolutely no preservatives and no added salt. They're not. I've complimented me on my chopped liver. And to prove to you that mine is better tasting, we'll give you a generous taste free! Just stop in and ask. Incidentally, I take the same pride in all my specialties. They're made the way they're supposed to be made. And better!

## New York, isn't it time you discover natural chopped liver?



156 SECOND AVENUE (corner 10th St.) (212) 677-0606

The Second Avenue Kosher Delicatessen/Restaurant surely doesn't suffer from want of publicity. The proprietor has from time to time, contented with such beneficent promotions as delivery by real horse power during the "energy crisis," a one-day return to 1954 prices as an anniversary act, and a month of half price meals for "senior citizens." The durable fact behind the publicity barrage is that this is very likely the best kosher delicatessen in the city.

The Second Avenue Deli has been a neighborhood institution for over 30 years. The Underground Gourmet: The Second Avenue Deli goes on forever, and should. NEW YORK MAGAZINE



156 Second Avenue  
Corner of 10th Street  
New York, N.Y. 10003  
(212) 677-0606

New York kosher deli is among best in the world

NEW YORK: There are very few true Kosher delicatessens left in North America. One of the finest in the world, in my opinion, is the famed Second Avenue Delicatessen at 156 Second Avenue, where the owner operator of the busy dining spot could write a book about his experiences. His customers range from stars of stage and screen to ambassadors from the United Nations who flock to Second Avenue.

THE TRIBUNE